Cutting Board Care Instructions

HOW TO REAPPLY BOARD BUTTER | 368 DESIGNS

Board butter, typically made from food-grade mineral oil and beeswax, helps condition wood and reduce moisture absorption. Follow these steps to care for your handmade cutting board.

1. Clean the board

Wash with warm water, mild dish soap, and a soft sponge. Never soak the board or place it in a dishwasher.

2. Dry completely

Wipe with a clean towel and allow to air dry completely, preferably overnight.

3. Apply board butter

With a clean, soft cloth or paper towel, rub a small amount of board butter over both faces, all edges and corners, and any juice grooves.

4. Let it sit

Allow the board butter to sit for at least 30 minutes, or overnight if desired. Follow your product's instructions if they differ.

5. Buff the surface

Buff with a clean, dry, lint-free cloth until no excess butter remains. The board is ready to use.

How often?

Daily use: Every 2–4 weeks Occasional use: Every 1–2 months.
Reapply whenever the wood begins to look or feel dry.

Important care tips

- Hand wash only; never soak or use a dishwasher.
- Dry thoroughly after washing and store with airflow around the board.
- Avoid olive or vegetable oils, which can become rancid.
- Use only board butter made with food-contact-safe ingredients.

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Proper care helps preserve the natural beauty of your cutting board for years to come.